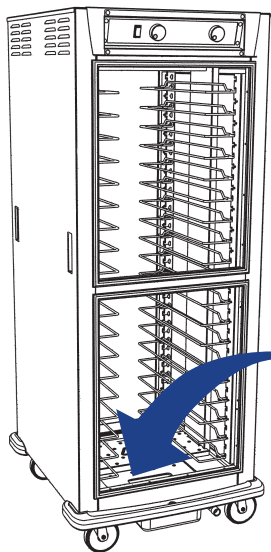




Quick Start Guide

9 Series Controlled Humidity Heated Holding & Proofing Cabinet



Full Height Cabinet shown.
Actual cabinet may vary.

1

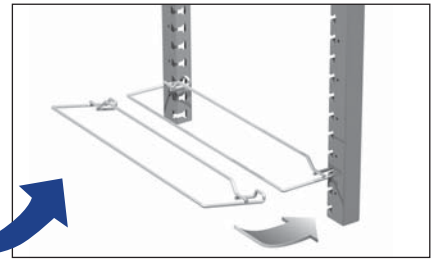
Unpack and clean the cabinet.

Remove all packaging material from inside the cabinet.

2

Install the tray slides as shown.

The SiteSelect™ feature makes level slide installation a snap.



UNIVERSAL

3

Fill the water reservoir.

Fill with water to about one-half inch below the water reservoir cover.

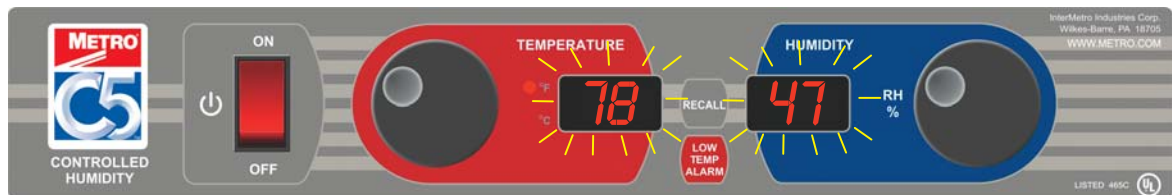


LIP LOAD

Note: The water reservoir cover needs to be installed for the cabinet to function properly.

4

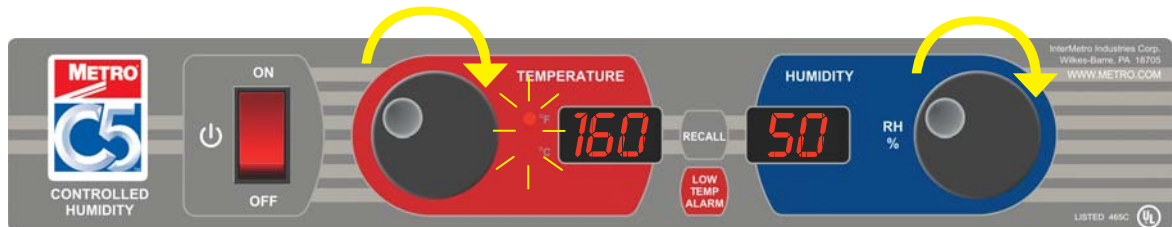
Turn On the Cabinet



Actual cabinet temperature and humidity are displayed. Displays will flash until the temperature set point is reached.

5

Set the Temperature and Humidity

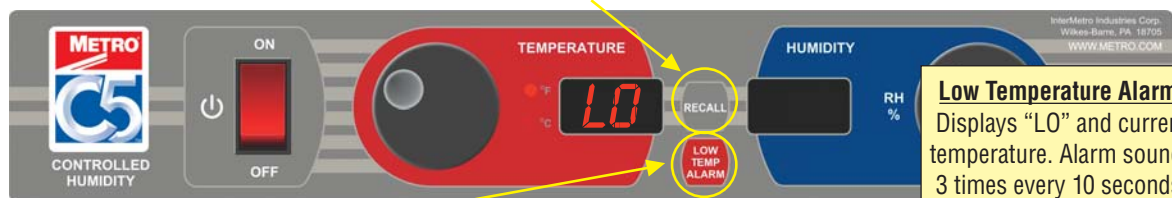


Set points are displayed when knobs are turned. The F and C indicator lamps blink while set points are displayed.

6

How the Recall Set Point & Alarms Work

Press "Recall" to display the current temperature and humidity set points.



Low Temperature Alarm:
Displays "LO" and current temperature. Alarm sounds 3 times every 10 seconds.

Press and release the **Low Temp Alarm** button to display low temperature alarm set point.
Press and hold the **Low Temp Alarm** button while turning temperature dial to change alarm set point.

See how good a heated cabinet can be.™





Quick Start Guide

9 Series Controlled Humidity Heated Holding & Proofing Cabinet

PRODUCT	TEMPERATURE °F (°C)	RELATIVE HUMIDITY %
BREADS		
Biscuit, Buttermilk Mini	175 (79)	10
Croissants, Sliced	155 (68)	10
French Toast, Thin Slice	175 (79)	20
Waffles, Original	175 (79)	10
Pancakes	175 (79)	12
Pizza	175 (79)	10
Rolls	175 (79)	15
Dough (Proofing)	90 - 100 (32 - 38)	80 - 90
MEATS		
Prime Rib	175 (79)	75
Hamburgers	180 (82)	60
Hot Dogs	170 (77)	70
Roast Beef	175 (79)	65
Roast Pork	175 (79)	65
Ribs (Pork Spareribs)	175 (79)	70
POULTRY		
Chicken, Boneless, Skinless	175 (79)	70
Chicken, Thigh, Baked, Fried	175 (79)	70
Chicken, Full Breast	175 (79)	70
Chicken, Drum, Baked, Fried	175 (79)	55
Chicken, Leg	175 (79)	70
Chicken, Fried Full Breast	175 (79)	45
Chicken, Fried Thigh	175 (79)	45
Chicken, Fried Drum	175 (79)	45
Chicken, Fried Boneless Skinless	175 (79)	45
Chicken, Whole Roasted	170 (77)	65
Turkey	175 (79)	70
VEGETABLES		
Broccoli, Spears	175 (79)	70
Carrots, Sliced, Crinkled	175 (79)	70
Cauliflower, Clusters IQF	175 (79)	70
Corn on the Cob	180 (82)	75
Mixed Vegetables	175 (79)	70
Fry, Regular 3/8"	195 (91)	0
Potatoes, Mashed	175 (79)	70
Potatoes, Baked	180 (82)	65
Potatoes, Scaloped	175 (79)	75
STARCHES		
Pasta, Elbow Macaroni	180 (82)	55
Rice	180 (82)	75
Lasagna, Meat Sauce & Cheese	185 (85)	70
Beans	175 (79)	65
FISH		
Fish, Baked (Cod Loin) IQF	170 (77)	45
Fish, Batter Dipped	175 (79)	30

Developed in conjunction with the Center for Food Innovation (CFI), Penn State University. Individual Settings may vary.